

# Escarole with Chicken Soup

## Description

Escarole

## Ingredients

- 1 bunch Escarole
- 1 chicken
- 1/2 lb hamburger meat
- 1 egg
- 1 Bread
- 1/4 cup Grated Cheese

## Instructions

Wash escarole thoroughly. Boil until tender

Place chicken in 8 cups water and boil until done, can boil with carrots, celery and onion

Mix hamburger meat with egg, parsley, salt, pepper, bread (soaked in water), and grated cheese. Fry or bake

Remove chicken from soup. Add meatball and let cook for 10 mins.

Add escarole, let cook for 10 mins

Add 2 eggs, (mix and beat eggs with cheese, salt/pepper

Cook everything together until eggs are done.



## Summary

**Yield:** 10

**Source:** Aunt Yolanda

**Prep Time:** 45 minutes

**Category:** Soups

**Cuisine:** Italian